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You can read the recommendations in the user guide, the technical guide or the installation guide for CUISINART DGB-300. You'll find the answers to all your questions on the CUISINART DGB-300 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual CUISINART DGB-300
User guide CUISINART DGB-300
Operating instructions CUISINART DGB-300
Instructions for use CUISINART DGB-300
Instruction manual CUISINART DGB-300

Cuisinart®

Automatic Grind & Brew™ Coffeemaker DGB-300

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Your user manual
CUISINART DGB-300

Manual abstract:

We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children. NOTICE This appliance has a polarized plug (one blade is wider than the other.) To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way. WARNING RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY 3 TABLE OF CONTENTS Important Safeguards .Page 2 Unpacking Instructions Page 3 Introduction Page 4 The Coffee BarTM Flavor System Page 4 The Quest for the Perfect Cup of Coffee .Page 5 Features and Benefits Page 6 Programming your Coffeemaker Setting the Clock .
Page 10 Setting the Program Time Page 10 Programming Automatic Shutoff Time .Page 10 Variable Keep Warm Temperature .Page 11 Making Coffee .Page 12 Using Pre-Ground Coffee Page 13 Cleaning and Maintenance Page 13 Decalcification of Metal Parts Page 14 Warranty .Page 15 THE COFFEE BARTM FLAVOR SYSTEM All coffee has the rich aromatic flavors we associate with a great cup of coffee, as well as the acidic, bitter flavors we associate with a bad cup.
Commercial brewers have discovered that the "good" and "bad" flavors wash out of the grounds at a different rate, with the good flavors washing out faster than the bad. The trick is to use only enough water to wash out the good flavors and leave the bad behind. The relatively small amount of water needed to do this leaves a very strong cup of coffee, so it is necessary to add some water to bring it to a pleasant strength. The Coffee BarTM Flavor System does the work for you. Using the proportions and grind recommended, simply set the Flavor System dial for the number of cups you intend to brew.
That's all there is to it! The Coffee BarTM Flavor System automatically measures the correct amount of water needed to pass through the grounds, and directs the rest of the water into the carafe. INTRODUCTION The Cuisinart® Coffee BarTM Automatic Grind & BrewTM Coffeemaker is a coffee lover's dream. It delivers the freshest coffee in the world. The secret? It grinds the beans right before it brews them. Just add coffee beans to the grinder basket, fill the reservoir with water, put in your filter and press the "ON" button. In minutes, you'll have a wonderfully fresh pot of coffee. Another reason this coffeemaker rewards you with pure coffee flavor is that it has the same brewing system found in coffee bars. It uses only the water needed to extract all the rich coffee taste without extracting any bitterness. We know the Cuisinart® Automatic Grind & BrewTM will bring you years of pleasure. Nothing is more satisfying than a rich cup of your favorite brew.

Simply set the red dial for the number of cups of coffee you are brewing, and the Flavor System ensures great coffee bar flavor. 4 THE QUEST FOR THE PERFECT CUP OF COFFEE It is generally agreed that there are four basic elements critical to the perfect cup: Element 3: Grind The grind is critical for proper flavor extraction. If the grind is too fine, overextraction and bitterness will result. Too fine a grind may also clog the filter. If grind is too coarse, the water will pass through too quickly and the desired flavors will not be extracted. The Automatic Grind & BrewTM is preset for a medium grind, the optimal grind for this type of coffeemaker. Element 1: Water Coffee is 98% water. Often overlooked, the quality of the water is as important as the quality of the coffee. If you filter your drinking water, filter the water for your coffeemaker. A good rule of thumb is that if your water doesn't taste good from the tap, it won't taste any better in your coffee.
For hard water areas, we recommend using bottled water. The calcium in the water and the softeners used to combat it have a major impact on the extraction of the coffee. Hard water will also accelerate calcium buildup inside the coffeemaker which, in turn, slows down brewing, affects the flavor of the coffee, and ultimately may shorten the life of your coffeemaker..

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